



Wedding Information

Hotel Monaco & Red Star Catering



Congratulations on your engagement and upcoming wedding!

From your first vision to the conclusion of your reception our partnership with you will allow you to focus on what is truly important, your wedding.

RED STAR CLUB ROOM

Offers a wonderfully unique and festive setting for rehearsal dinners, receptions, pre/post wedding brunches, or any event. The Club Room features a main floor and mezzanine level, decorated with an eclectic mix of artwork, tortoise shell chandeliers and mahogany wainscoting. The Club Room seats up to 92, and up to 120 for cocktail receptions.



5TH AVENUE BANQUET ROOM

Offers spacious accommodations and optimum flexibility. The high ceilings, Moroccan inspired wall coverings, and unique wall sconces provide an elegant and comfortable atmosphere. 5th Avenue will seat up to 120 with dance floor, and up to 200 for cocktail receptions.

ALDER CREEK BANQUET ROOM

The Alder Creek Banquet Room is a near replica of the 5th Avenue Banquet Room, offering optimal flexibility and style. It will seat up to 120 with dance floor, and up to 200 for cocktail receptions.

Contact: Carole Lombardi, Director of Catering
503.417.3388 / carole.lombardi@redstartavern.com
for current room fees and food & beverage minimums

BANQUET ROOM FEES INCLUDE:

- ★ Banquet and cocktail tables with chairs
- ★ White or Ivory linen tablecloths and napkins
(designer upgrade available)
- ★ China, glassware and flatware
- ★ Votive candles for decoration

Hotel Monaco Guest Rooms

The 221 guestrooms of our luxury hotel include a mix of one-bedroom suites, deluxe guestrooms and four grand suites. A whimsical palette of periwinkle, persimmon and espresso complements the modern furnishings and amenities to transport you to a world of romantic, stylish comfort.

KING SUITE



Stylishly appointed with vibrant décor, overstuffed sofas, and tasteful furnishings, the King Suite is an ideal base for a visit to downtown Portland. Amenities include high-speed wireless Internet, 32" plasma TV, complimentary Starbucks coffee, stocked honor bar, and Aveda bath amenities.

Your Wedding Night includes a complimentary ROMANCE PACKAGE



Romance package includes: Champagne, rose petals, and overnight valet parking. If you have 75 guests or more, it will also include a complimentary suite for the Bride and Groom on the evening of the wedding.



Roast House Breakfast

Minimum of 25 guests for hot buffet
\$50 small party fee for groups under 25

Continental

Monaco

Croissants / Muffins / Scones / Breads
Preserves / Butter
Seasonal Sliced Fruit
\$17.

Bagel Buffet

Assorted Bagels
Sweet and Savory Cream Cheese Spreads
Seasonal Sliced Fruit
\$18.

Sunshine

Croissants / Muffins / Scones / Breads
Preserves / Butter
Seasonal Sliced Fruit
House Made Granola
Assorted Yogurts
\$19

The International

Cured Meat and Salami Display
Artisan Cheeses
Croissants / Breads
Yogurt and Seasonal Fruit
House Made Granola
\$21.

Hot Buffet

Good Morning Buffet

Croissants / Muffins / Scones
Preserves / Butter
Seasonal Sliced Fruit
Scrambled Farm Fresh Eggs
Breakfast Potatoes
Choice of: Smoked Bacon / Pork Sausage / Ham
\$21.

Build Your Own Burrito

Croissants / Muffins / Scones
Preserves / Butter
Seasonal Sliced Fruit
Scrambled Farm Fresh Eggs with White Cheddar
Breakfast Potatoes
Chorizo Sausage
Salsa Verde / Spinach Tortilla
\$23.

The Grand Buffet

Croissants / Muffins / Scones
Preserves / Butter
Seasonal Sliced Fruit
Scrambled Farm Fresh Eggs
Breakfast Potatoes
Choice of: Smoked Bacon / Pork Sausage / Ham
Brioche French Toast / Maple Syrup / Apple
Compote
\$25.

To Compliment your Breakfast

Whole Fresh Fruit - \$2 each
Assorted Granola Bars - \$3 per person
Assorted Cereals - \$3 per person
House Made Cinnamon Rolls - \$3 per person
Assorted Yogurts - \$4 per person
House Made Granola with Milk - \$4 per person
Waffles with Seasonal Fruit - \$4 per person
Bob's Red Mill Steel Cut Oatmeal - \$4 per person

Breakfast served with:

Freshly Squeezed Orange Juice and Grapefruit Juice
Coffee / Tea / Water Service

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability



Roast House Brunch

Minimum of 25 guests for hot buffet
\$50 small party fee for groups under 25

RED STAR BRUNCH

Croissants / Muffins / Scones
Preserves / Butter
Seasonal Sliced Fruit
Breakfast Potatoes
Scrambled Farm Fresh Egg with White Cheddar
Brioche French Toast / Maple Syrup / Apple Compote
Choice of: Smoked Bacon / Pork Sausage / Ham
Bottomless House Sparkling Wine or Mimosa
\$33.

Brunch Accompaniments

Whole Fresh Fruit - \$2 each
Assorted Granola Bars - \$3 per person
Assorted Cereals - \$3 per person
House Made Cinnamon Rolls - \$3 per person
Assorted Yogurts - \$4 per person
House Made Granola with Milk - \$4 per person
Bob's Red Mill Steel Cut Oatmeal - \$4 per person
Waffles with Seasonal Fruit - \$5 per person
Smoked Salmon / Dill Cream Cheese / Capers / Grated Eggs / Lemon - \$8 per person

Stations

(\$100 Chef Attendant Fee)
Omelets Made to Order with an Assortment of Accoutrements - \$9 per person
Maple Mustard Glazed Ham with Apple Chutney - \$14 per person
Slow Roasted Baron of Beef with House Made Worcestershire - \$16 per person

Relax, It's the Weekend!

Mimosa - \$7 each
Peach Bellini - \$7 each
Bloody Mary - \$8 each
House Sparkling Wine - \$24 per bottle

Brunch served with:

Freshly Squeezed Orange Juice and Grapefruit Juice
Coffee / Tea / Water Service

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability



Roast House Appetizers

Appetizers are sold by the dozen

Display

- Prawns & Spicy Cocktail
\$35.
- Warm Cheese Puffs / Honey Mustard Dip
\$29.
- House Made Andouille Sausage & Creole Mustard
Roll
\$29.
- Shrimp & Chorizo Spring Rolls / Tomatillo Salsa
\$32.
- Dungeness Crab Cakes / Chipotle Aioli
\$33.
- Garlic Marinated Lamb Kabobs /
Minted Yogurt Dip
\$33.
- Rosemary Marinated Pork & Fennel Kabobs /
Creole Mustard Dip
\$31.
- Red Wine Marinated Beef & Pepper Kabobs /
House Made Worcestershire
\$33.
- Lemon & Thyme Marinated Chicken Kabobs /
Goat Cheese Dip
\$32.
- Sweet & Sour Shrimp Kabobs /
Chili Garlic Sauce
\$33.

Passed

- House Cured Salmon Pastrami / Watercress /
Rye Biscuit
\$32.
- Local Oyster on the Half Shell /
Meyer Lemon Granita
\$33.
- Smoked Pulled Pork on Corn Cake
\$27.
- Kobe Beef Carpaccio / Caper / Parmesan /
Brioche Crostini
\$30.
- Pastrami Slider
Mustard / Pickled Cabbage
\$32.
- Brie / Fig Preserve / Rosemary Crostini
\$29.
- Goat Cheese / Oven Dried Tomatoes / Olive /
Crostini
\$27.
- Fingerling Potato / Crème Fraîche / Chives / Caviar
\$30.
- Ahi Tuna Tartare / Phyllo Cup / Wasabi Caviar
\$32.
- Spinach & Feta Spanikopita
\$27.

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability



Roast House Reception Platters

Platters serve approximately 25 guests

Garlic Hummus / Pita
\$45.

Tortilla Chips / House Made Salsa / Guacamole / Sour Cream
\$45

Smoked Salmon / Cream Cheese & Dill Dip / Rye Crostini
\$55.

Confit Onion & Sage Dip / Baguette
\$50.

Seasonal Vegetables / Buttermilk Dressing
\$65.

Roasted Seasonal Vegetables
\$65.

Seasonal Sliced Fresh Fruit
\$75.

Baked Brie en Croûte / House Made Breads
\$110.

Cured Salmon / Red Onions / Capers / Lemon
\$95.

Country Pâté / Toast Points / Mustard / House Made Pickles
\$95.

Prawns & Spicy Cocktail
\$140.

Artisan Cheese Selection / House Made Breads
\$140.

Cured Meat & Salami Display
\$140.

50/50
Artisan Cheese / Cured Meat & Salami / House Made Breads
\$140.

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability



Roast House Plated Dinner

Please select one (1) starter, up to three (3) entrées, and a dessert for your group.
Individual entrée counts must be received 72 business hours in advance.

Starter

Organic Greens / Hazelnuts / Dry Jack / Sauvignon Blanc Vinaigrette
Arugula / Roasted Organic Beets / Fennel / Aged Goat Cheese / Orange Vinaigrette
Organic Spinach / Candied Pecans / Goat Cheese / Chorizo Vinaigrette
Organic Butter Lettuce / Apples / Oregon Blue Cheese / Buttermilk Dressing / Candied Pecans
Wild Mushroom Fontina Soup
White Bean Purée with Roasted Peppers and Pancetta

Entrées

Butternut Squash and Gorgonzola Cheese Ravioli

Brown Butter / Toasted Hazelnuts / Grana Parmesan
\$30.

Baked Mac and Cheese

\$30.

Add House Made Sausage \$32.

Organic Roasted Chicken with Mustard Jus

Whipped Potatoes / Wilted Spinach
\$37.

Sweet Briar Farms Slow Cooked Duroc Pork with Citrus Jus

Braised Greens / Thyme Roasted New Potatoes
\$39.

Roasted Northwest Salmon

Saffron Rice / Asparagus / Lemon Butter
\$47.

Market Fish

Seasonal Accompaniments
\$48.

Wood Grilled Cascade Natural 13oz. NY Strip

Whipped Potatoes / Farm Fresh Green Beans / House Made Worcestershire
\$52.

Wood Grilled Natural Beef Tenderloin

Goat Cheese Whipped Potatoes / Braised Chard / House Made Worcestershire
\$54.

Desserts

Devil's Food Cake / Ganache / Sweet Cream Buttercream / Chocolate Sauce
Espresso Mascarpone Sponge Cake / Summer Fruit / Sweet Liquor
Custard Meringue / Caramelized Meringue / Brown Sugar Custard / Berries

Dinner served with:

House Made Breads
Coffee and Tea Service

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability.



Roast House Small Party Plated Dinner

For parties of 20 or less

Please select one (1) Starter and three (3) Entrées

Starter

Sheldon's Harvest Greens / Grain Mustard / Dry Jack / Hazelnuts
Organic Beet Carpaccio / Smoked Goat Cheese / Pistachio / Cider Vinaigrette
Butter Lettuce Wedge / Buttermilk / Blue Cheese / Bacon / Pickled Onion
Farmer's Market Soup

Entrées

Red Star Mac and Cheese

\$30.

Add House Made Chorizo \$32.

Smoked Kale

Red Quinoa / Tofu / Squash / Pumpkin Seed Oil
\$38.

Roasted Winter Vegetables

Garbanzo Bean Cake / Harissa / Mache
\$38

Rotisserie Half Chicken

Braised Chard / Leek Bread Pudding / Red Eye Gravy
\$40.

Market Fish

Seasonal Accompaniments
\$48.

Seared Ahi Tuna

Roasted Beets / Blood Orange / Braised Pistachio / Cress
\$48

Wood Grilled 10oz. Hanger Steak

Whipped Potatoes / Daily Harvest Vegetables / Red Wine Sauce
\$50.

Short Rib Pot Roast

Root Vegetables / Red Wine / Natural Jus
\$52.

Cascade Natural Beef Tenderloin

Whipped Potatoes / Daily Harvest Vegetables / House Made Worcestershire
\$54.

Dinner served with:

House Made Breads / Chef's Seasonal Dessert / Coffee and Tea Service

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability.



Roast House Duet Plated Dinner

Please select one (1) starter, one (1) entrée, and a dessert for your group.

Starter

Organic Greens / Hazelnuts / Dry Jack / Sauvignon Blanc Vinaigrette
Arugula / Roasted Organic Beets / Fennel / Aged Goat Cheese / Orange Vinaigrette
Organic Spinach / Candied Pecans / Goat Cheese / Chorizo Vinaigrette
Organic Butter Lettuce / Apples / Oregon Blue Cheese / Buttermilk Dressing / Candied Pecans
Wild Mushroom Fontina Soup
White Bean Purée with Roasted Peppers and Pancetta

Entrées

Filet Mignon & Butter Poached Shrimp

Whipped Potatoes / Daily Harvest Vegetables / House Made Worcestershire
\$68.

New York Strip & Roasted Northwest Salmon

Red Onion Sage Polenta / Green Beans / Steak Sauce
\$67

Sweet Briar Farms Slow Cooked Duroc Pork with Citrus Jus & Seared Scallops

Bacon Grits / Tuscan Kale / Citrus Jus
\$63.

Organic Roasted Chicken Breast & Prawns

Green Onion Rice Pilaf / Green Beans / Lemon Butter
\$60.

Vegetarian Entrée available upon request.

Desserts

Devil's Food Cake / Ganache / Sweet Cream Buttercream / Chocolate Sauce
Espresso Mascarpone Sponge Cake / Summer Fruit / Sweet Liquor
Custard Meringue / Caramelized Meringue / Brown Sugar Custard / Berries

Dinner served with:

House Made Breads
Coffee and Tea Service

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability.



Roast House Dinner Buffet

Minimum of 25 guests for hot buffet
\$75 small party fee for groups under 25

The Portlander

Organic Greens / Hazelnuts / Dry Jack /
Sauvignon Blanc Vinaigrette
Green Bean Salad / Toasted Almonds / Rogue Smoky
Blue / Buttermilk Dressing
Organic Roasted Chicken / Mustard Jus
Baked Penne / Red Chard / Tomato / Fontina / Garlic
Thyme Roasted New Potatoes
Roasted Cauliflower / Toasted Breadcrumbs
\$45.

The Willamette

Organic Spinach / Candied Pecans / Goat Cheese /
Chorizo Vinaigrette
Garbanzo Beans / Roasted Peppers / Preserved
Lemon / Extra Virgin Olive Oil
Roasted Leg of Lamb / Cumin Yogurt / Saffron Rice
/ Dry Cherries / Raisins / Pistachios / Roasted
Eggplant
\$46.

Oregonian

Wild Mushroom & Fontina Soup
Organic Butter Lettuce / Apple / Oregon Blue Cheese
/ Buttermilk Dressing / Candied Pecans
Wood Grilled Flank Steak / Grilled Onions / House
Made Worcestershire
Butternut Squash & Gorgonzola Ravioli / Brown
Butter / Toasted Hazelnuts / Grana Parmesan
Daily Harvest Vegetables
\$46.

Northwestern

Arugula / Roasted Organic Beets / Fennel / Aged
Goat Cheese / Orange Vinaigrette
Cedar Plank Salmon / Citrus & Honey Glaze
Black Pepper & Herb Roasted All Natural Beef
Sirloin / House Made Worcestershire
Mac & Cheese
Yukon Gold Potato Gratin
Green Beans / Toasted Hazelnuts /
Extra Virgin Olive Oil
\$48.

Dinner served with:
House Made Breads
Chef's Choice Seasonal Dessert
Coffee and Tea Service



Roast House “Build Your Own” Dinner Buffet

Minimum of 25 guests

A \$75 fee will be added for parties under 25

Starters

Wild Mushroom Fontina Soup
White Bean Purée with Roasted Peppers and Pancetta
Organic Greens / Hazelnuts / Dry Jack / Sauvignon Blanc Vinaigrette
Arugula / Roasted Organic Beets / Fennel / Aged Goat Cheese / Orange Vinaigrette
Organic Spinach / Candied Pecans / Goat Cheese / Chorizo Vinaigrette
Organic Butter Lettuce / Apples / Oregon Blue Cheese / Buttermilk Dressing / Candied Pecans

Entrées

Butternut Squash & Gorgonzola Ravioli / Brown Butter / Toasted Hazelnuts / Grana Parmesan
Cedar Plank Salmon / Citrus-Honey Glaze
Black Pepper and Herb All Natural Beef Sirloin / House Made Worcestershire
Organic Roasted Chicken / Mustard Jus
Sweet Briar Farms Slow Cooked Duroc Pork / Citrus Jus
Wood Roasted Halibut / Citrus-Mustard Glaze
New Orleans BBQ Shrimp
*Cascade Natural Prime Rib / House Made Worcestershire

Sides

Whipped Potatoes
Steak Fries / Parsley / Parmesan
Yukon Gold Potato Gratin
Thyme New Potatoes
Daily Harvest Vegetables
Farm Fresh Green Beans
Roasted Cauliflower with Toasted Breadcrumbs
Bacon Cheddar Grits
Mac & Cheese

Chef’s Choice Seasonal Dessert

Choose 2 starters / 2 entrées / 2 sides - \$48 per person

Choose 3 starters / 3 entrées / 3 sides - \$58 per person

***Add \$10 per person for Prime Rib**

Dinner served with:

House Made Breads
Coffee and Tea Service



Beverage Offerings

Beer

Domestic

Budweiser
Coors / Coors Light
\$5.50 Hosted / \$6.00 Cash Bar

Microbrew

Deschutes Mirror Pond Pale Ale
Deschutes Black Butte Porter
Widmer Hefeweizen
MacTarnahan's Amber Ale
BridgePort IPA
Seasonal Selections
\$5.50 Hosted / \$6.00 Cash Bar

Sodas

Coke / Diet Coke / Sprite / Root Beer /
Ginger Ale - \$3.50 each
Red Bull - \$5.50 each

Water

Still Mineral / Sparkling - \$3.50 each
Pellegrino - \$5.50 each

Juice

Bottled Orange / Cranberry / Apple / Grapefruit / V8
\$4.00 each

Fresh Squeeze Lemonade or Strawberry Lemonade
\$20 per pitcher

Coffee & Tea

Fresh Brewed Coffee - \$4.50 per guest
Fresh Brewed Coffee - \$45 per gallon
Assorted Mighty Leaf Tea - \$4.50 per guest
Assorted Mighty Leaf Tea - \$45 per gallon
Fresh Brewed Iced Tea - \$20 per pitcher

Milk

Whole / 2% / 1% / Skim / Chocolate
\$20 per pitcher

Liquor

(\$250 minimum required for full bar)

Deluxe

Monopolowa Vodka
Beefeater Gin
Bacardi Silver Rum
Seagram's 7 Whiskey
Jim Beam Bourbon
Cutty Sark Scotch
Sauza Silver Tequila

\$6.00 Hosted / \$7.00 Cash Bar

Premium

Absolut & Stolli Vodka
Boodles & Tanqueray Gin
Captain Morgan's Rum
Crown Royal Whiskey / Bushmill's Irish Whiskey
Jack Daniels Bourbon
Johnny Walker Red Scotch
José Cuervo Gold Tequila
Irish Cream / Coffee Liqueur / Amaretto

\$7.00 Hosted / \$8.00 Cash Bar

Top Shelf

Grey Goose & Hangar One Vodka
Bombay Sapphire & Hendricks Gin
Captain Morgan Private Stock Rum
Maker's Mark & Knob Creek Bourbon
Chivas Regal & Glenfiddich Scotch
Sauza Hornitos Tequila
Germain-Robin Brandy
Courvoisier
Bailey's Irish Cream
Grand Marnier
Kahlúa
Amaretto Di Saronno

\$10.00 Hosted / \$12.00 Cash Bar

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability.



Wine Offerings

White

Bubbles

Yellowglen "Pink," NV Sparkling Wine, Aus.	30.
Domaine Ste. Michelle, NV, Columbia Valley	36.
Argyle Brut, Willamette Valley, 2005	58.
Taittinger "La Francaise," Brut Reims, NV	95.
Veuve Clicquot "Yellow Label," Reims, NV	105.

Pinot Gris

WillaKenzie Estate, Willamette Valley, 2007	44.
King Estate, Willamette Valley	44.
Van Duzer, Willamette Valley	46.

Chardonnay

Kendall Jackson, Sonoma	35.
Wente, Livermore Valley	37.
Chateau Ste. Michelle, Columbia Valley	52.
Domaine Drouhin, Willamette Valley, 2006	63.
Pine Ridge "Dijon Clone", Napa Valley, 2005	70.

Intriguing Whites

Brooks Riesling, Willamette Valley, 2007	36.
Ferrari-Carano, Sonoma, 2007	38.
Sokol Blosser "Evolution," White Blend	44.
Caymus "Conundrum," California, 2006	60.

Red

Pinot Noir

Bridgeview, Southern Oregon	36.
Erath, Dundee Hills, 2006	48.
Silvan Ridge, So. Willamette Valley, 2007	52.
Panther Creek, Willamette Valley, 2006	63.
Domaine Drouhin, Dundee Hills, 2006	95.

Merlot

Bogle, California	30.
Columbia Crest, Columbia Valley	33.
Jekel, California	39.
Stag's Leap, Napa Valley	60.

Cabernet Sauvignon

Columbia Crest, Columbia Valley	32.
Liberty School, Paso Robles	35.
Lois M. Martini, California	42.
Rodney Strong, Sonoma	43.
Sterling, Calistoga	64.

Eclectic Reds

Hedges, Cab/Merlot/Syrah, Washington	32.
Renwood, Zinfandel, California	38.
Cline "Ancient Vines," Zin., Sonoma, 2006	40.

Wine Tiers

Choose up to two (2) wines per tier

House

\$24 per bottle / *\$7 per glass

Sycamore Lane, Pinot Gris, California
 La Terre, Chardonnay, California
 La Terre, Merlot, California
 Red Diamond, Cabernet Sauvignon, California
 House Sparkling Wine

*Only Tier One wines are offered by the glass and are only available on a Cash "No Host" bar.

NW Vine Project

\$34 per bottle

Oregon Pinot Gris
 Oregon Chardonnay
 Willamette Valley Pinot Noir

Red Star

\$34 per bottle

Kenwood, Vintage White, California
 Sterling, Vintner's Reserve Chardonnay, California
 Kenwood, Vintage Red, California
 Trinity Oaks, Merlot, California
 Trinchero, Cabernet Sauvignon, California

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Audio Visual

Audio Visual equipment is available with advance notice of at least two business days at current market prices, and may be subject to a delivery charge.

Description	Price
Easels:	
Flipchart Easel with Paper and Markers	\$ 35.00
Flipchart Easel with Post It Note Paper and Markers	\$ 50.00
Tripod Display Easel	\$ 15.00
Microphones:	
Floor or Table-Top (wired)	\$ 40.00
Hand-Held or Lavalier (wireless)	\$ 125.00
Podium w/wired microphone	\$ 55.00
Sound:	
IPOD Patch w/4 Channel Mixer (Lipman & Alder Creek only)	\$ 50.00
Sound System (4 channel mixer, 1 wired microphone & 1 speaker, laptop/IPOD patch). Necessary for presentations with sound in the Club Room.	\$ 100.00
Projectors:	
LCD Projector XGA 1200 Lumen	\$ 325.00
Standard Overhead Projector	\$ 75.00
Additional Equipment:	
Dance Floor 12' x 15'	\$ 250.00
Dry Erase Board with Erasable Markers	\$ 30.00
DVD or VCR Player with Television and Wireless Remote Control	\$ 125.00
Free-Standing Screen 6' x 8'	\$ 35.00
Laser Pointer	\$ 35.00
Podium	\$ 15.00
Polycom Speaker Phone	\$ 75.00
Power Cord	\$ 5.00
Projection Table with Power Source	\$ 15.00
Stage 4' x 8' Riser with Carpet and Skirting	\$ 150.00
Wireless Computer Slide Advance	\$ 75.00

General Information

Food and Beverage

Due to our liability and licensing restrictions for all food and beverage served on our premises, we require all food and beverage at the Event functions must be provided, prepared and served by the Hotel Monaco/Red Star Tavern; in addition, all food and beverage must be consumed on Hotel Monaco/Red Star Tavern premises. All food and beverage items are subject to a 15% gratuity and a 6% administrative fee to the final bill. There is an additional fee of \$50 for lunch and \$75 for dinner if the banquet service is for 25 or fewer guests.

Guarantees and Payment

Space guarantees are due 72 hours in advance of the Group's Event (based upon Monday through Friday business hours, weekends not included). The Hotel Monaco/Red Star Tavern requires a non-refundable deposit equal to 50% of the food and beverage minimum. This deposit is due two weeks before the event date. The remaining estimated balance is due 3 days prior to the Group's arrival or Event. The Hotel Monaco/Red Star Tavern requires a credit card authorization form on file for any charges that occur during the event.

Meeting Space

The Hotel Monaco/Red Star Tavern reserves the right to reassign the space based on best utilization of all function space. All displays and/or decorations, including signs, banners, photographs and artwork are subject to prior written approval of the Hotel Monaco/Red Star Tavern. All displays must be free standing without attachments to walls, ceilings or floor. The Group is responsible for removing all displays and decorations from the Hotel Monaco/Red Star Tavern at the end of the Event. We do not allow the use of glitter, confetti or confetti like substances for any event. If balloons remain on walls or ceilings at the conclusion of any event, the group will be charged a service fee of \$50 for removal. Signage for Group's meeting is limited to the areas outside of Group's contracted meeting room. No signage is allowed in public areas.

In House Services/Audio Visual Equipment

The Hotel Monaco/Red Star Tavern will provide, at no charge, a reasonable amount of meeting equipment (for example, chairs, tables, linen etc.). Hotel Monaco/Red Star Tavern is proud to offer the services of Think A/V as its in-house audio visual company, their equipment is available for rental and will be set-up and tested 30 minutes prior to your function.

Security

The Hotel Monaco/Red Star Tavern cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel/Restaurant for securing a limited number of valuable items. Depending on the size and nature of the Event, the Hotel Monaco/Red Star Tavern may request additional security with respect to such items or for any other reason; the Hotel Monaco/Red Star Tavern will assist in making these arrangements and charge the Group accordingly.

Parking

On-site valet parking is offered on a space available basis for \$4.00 per hour, per car, \$20.00 per day, per car and \$33 overnight, per car. Bus parking passes are available as well.

Package Handling and Storage Fees

Special arrangements must be made for receiving any equipment, goods, displays or other materials that will be sent, delivered or brought into the Hotel/Restaurant. Handling charges of \$3.00 per box will apply to boxes delivered to meeting space or sleeping rooms. The Hotel Monaco/Red Star Tavern does not accept any liability for equipment, goods, displays, or other materials that arrive unmarked or fail to arrive at the Hotel/Restaurant. The Group is responsible for insuring the property for loss or damage. The Hotel/Restaurant will accept any items delivered for the Group within twenty hours prior to the official start of Event at no extra charge for storage. If oversized storage or additional time is needed, the Group must notify Hotel Monaco/Red Star Tavern in writing 10 days prior to arrival and an extra fee may be charged.

Our Luxury Hotel in Portland Oregon

Step through the doors of the **Hotel Monaco Portland** and be welcomed into a world of unique luxury right in downtown Portland. Inspired by Anglo-Chinois style, renowned designer Cheryl Rowley recently transformed this 1912 architectural masterpiece into a space full of whimsy, color and life. With soft persimmon and periwinkle glow, deep chocolate furnishings and luscious flowers, our Portland, Oregon hotel promises a dramatic setting for your arrival. Modern appointments and our four-star hotel level of amenities await you in any one of our stylish 221 guestrooms.

A long-time patron of the arts, Hotel Monaco Portland is delighted to share our private art collection featuring local Northwest artists, found on each floor of the hotel.

Our luxury hotel has won numerous awards, including *Travel & Leisure* "World's Best" and "Readers' Choice Top 500 in the World."

Red Star Private Dining - Exclusive Catering for Hotel Monaco Portland

Meetings, weddings and private parties can have Red Star Tavern's personal style and service all to themselves. Whether you're interested in reserving the entire 200-seat restaurant for your group, or booking meeting, banquet and conference rooms at the adjoining Hotel Monaco, you have an amazing breadth of selection right in the heart of downtown Portland.

Plus, our professional meeting and catering staff will align all the elements for your group or party, from catering and room layout, reserving room blocks to fulfilling all audio and visual requirements. Need an LCD projector, dry erase board with markers, and an iPod patch with 4-channel mixer? Just say the word.

As with everything Red Star, Chef Thomas Dunklin oversees the painstakingly crafted catering menus (all of which can be tailored to your group's personal tastes), while Carole Lombardi, our veteran Director of Catering, expertly manages the "front of the house" facets.

For specifics about Red Star's private dining, party and group planning and to book your next event, contact Carole directly at: carole.lombardi@redstartavern.com or 503.417.3388.

Chef Thomas Dunklin

He's a long way from his family and New Orleans. But Chef Thomas Dunklin is quite at home in Portland. "The style of Oregon is homemade," he told the writer for *Portland Executive Home & Life*. "Everything's made in Oregon. You can get your lamb, your beer, your pork and you can also get the cheeses. It's really nice and sustainable."

What Chef Dunklin brings to the table is his amazing ability to take Oregon's best and create something quite extraordinary - in both flavor and appearance - for patrons of Red Star Tavern & Roast House.

His resume reveals a career comprised of impressive leaps. There was Delmonico, under celebrity Chef Emeril Lagasse, where Tom learned to trust his palate. "Emeril taught me to constantly taste food."

He moved to Seattle and began working under Chef Jan Birnbaum as a pastry and sous chef at Sazerac. Here Chef drove the creation of an exciting house-made salami and meats program. Two years later, he moved over to Seattle's Tulio where he continued crafting cured meats, working alongside Executive Chef Walter Pisano. "Walter showed me that the best recognition is from the product you put on the table, not from talking yourself onto a pedestal."

These skills helped him move forward as Executive Sous Chef at Jsix and Jbar in San Diego, then later as Executive Sous Chef at Kuleto's in San Francisco. But for Chef Dunklin, the evolution to Portland was natural. "Portland's an up and coming culinary city that's focused on sustainability," says Tom. "The farmers and produce are amazing, and people are seeking out vibrant, quality food."

Appetizer Formula

Light appetizers: 4-6 pieces per person
Medium appetizers: 8-10 pieces per person
Heavy appetizers: 12-15 pieces per person

Multiply the appetizer amount by the number of guests then divide by 12. This will help you determine how many dozen appetizers you will need. Appetizers all sold by the dozen with the exception of platters which feed 25 (count platters as 2 dozen).

Appetizers are approximately \$30 per dozen.

Example:

Medium appetizers for 120 people. $120 \times 8 = 960 / 12 = 80$ dozen $\times \$30 = \$2,400$.

RECOMMENDED VENDORS

Wedding Cakes

Bakery Bar | bakerybar.com | 503.477.7779
The Dessert Tray | thedesserttray.com | 503.350.0881
White Rose Bakery | whiterosebakery.com | 503.432.6607

Wedding and Event Consultants

Holly Jarvis | Hitched Weddings | 503.989.1932
Soiree Special Event Planners | bonsoiree.com | 503.230.9311
Champagne Wedding & Event Coordination | www.champagnenw.com | 503.310.2357
Jules Rupae | Another Perfect Production | anotherperfectproduction.com | 503.675.2588

Floral Design

City Flowers | cityflowerspdx.com | Linda | 503.228.4700
Blüm | Jordan Gladow | blumfloraldesign.com | 503.851.1672
Geranium Lake | geraniumlake.com | 503.228.1920
Avalon Flowers | 503.796.9250

Photography

Brandon Perron | brandonperron.com | 503.998.0702
Fritz Photography | fritzphoto.com | 503.267.5078
Add to Heart Photography | Laura Zander | addtoheartphotography.com | 360.434.5937

DJ Service / Vocalists

NW Mobile DJ Service | Kevin Venables | nwmobilejbservice.com | 503.380.6319
Event Team Entertainment | Shawn Whittlemore | eventteament.com | 503.380.9497
Pacific Talent | pacifictalent.com | 503.228.3620

Trios or Duos

Duo Con Brio | duoconbrio.com | 503.631.8717
Effesenden Music | effesenden.com | 503.860.7688
Art Abrams Swing Machine | artabrams.org | 503.630.7317

Guitarists / Violinists

Soulbake | Michael Baker | Classical & Spanish Guitar | reverbnation.com/soulbake | 360.241.6283
Andreas Ehrlich | my8stringguitar.com | 503.544.8706
Edward Burns - 503-636-1808
Aurora Strings – 503-491-1802

Officiants

Rev. Maureen Haley | portlandministers.com | 503.888.9876
Another Perfect Beginning | Rev. Dallas D. Bogert | 503.830.3650

Limousine Service/Transportation

Northwest Limousine | nwlimousine.com | 503.632.7314
Eco Shuttle | ecoshuttle.net | 503.548.4480
Raz Transportation | portland.coachamerica.com | 888.684.3322, ext. 702

Rentals / Décor

West Coast Event Productions | wcep.com | 503.294.0492

Wedding Gifts / Favors

The Wedding Cottage | theweddingcottage.net | 503.643.9730